

**HOBART**

FOOD EQUIPMENT

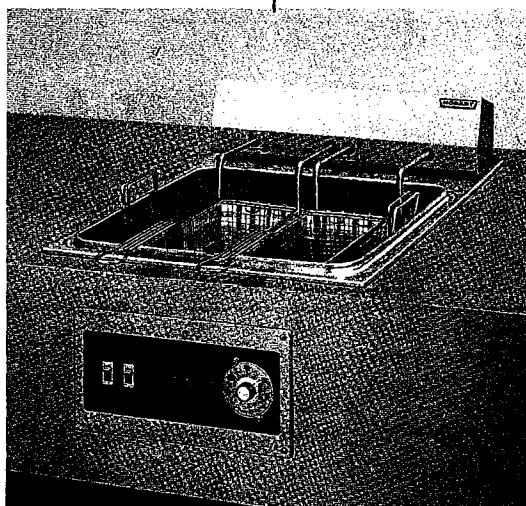
**DK831 DROP-IN  
FRYER****DK831-28 Lb.  
Solid State Control  
Drop-In Fryer**

**Accurate temperature control,  
added protection...reliability.**

- **Heating elements designed with pyrolytic cleaning** — Reduces cleaning and improves sanitation.
- **Heating element cycle light** — Indicates when fryer is heating or if preset temperature has been reached.
- **Stainless steel, tubular heating elements** — Reduces cleaning labor and improves sanitation.
- **Quad Guard high limit protection** — Provides back-up to primary temperature thermostat.
- **Power Turnoff** — Disconnects power supply to fryer if ventilation hood fire extinguishing system is activated.
- **Fast recovery** — Minimizes low oil temperatures and time; decreases oil absorption improving food quality and consistency.
- **Melt cycle** — Allows for controlled melting of solid shortenings; eliminates need to melt solid shortening externally.
- **Removable fry kettles** — Easily removable for cleaning; allows for easy dumping of oil without an externally powered filtering system.
- **Lift-out crumb tray is a standard feature** — Traps large food particles and is easily removed for cleaning.

- **Manual Reset** — Easily accessible for reset after pyrolytic cleaning.

Specifications, Details and Dimensions Inside.



# DK831 DROP-IN FRYER

## UL CONDITIONS OF ACCEPTABILITY:

1. This equipment must be installed in an all metal fixture of steel or stainless steel construction,  $\frac{1}{16}$  in. min. thickness for the top and supporting frame. Side enclosures to be at least 22MSG min. thickness.
2. A bottom enclosure must be provided under each drop-in unit and be made of metal construction of at least 22MSG min. If ventilating openings are provided, they must not allow the entrance of a  $\frac{3}{4}$  in. dia. rod nor be located directly below uninsulated live terminals, wiring or electrical components and are located at least 1 in. away from any insulated live terminals.
3. Minimum spacing between fryer frame edge and:
  - A.) fixture back wall:  $\frac{1}{4}$  in.
  - B.) side wall: 1 in.
  - C.) control panel:  $2\frac{1}{4}$  in.
4. Controls shall be mounted on the front vertical surface of the fixture.
5. Deburr all opening to prevent problems in servicing.

## FRYING GUIDE

FOOD (FROZEN)	TEMP. SETTING °F	CAPACITY/LOAD (LBS.)	MINIMUM SUGGESTED TIME/LOAD (MINUTES)	CAPACITY PER HOUR* (LBS.)
FRENCH-FRIED POTATOES $\frac{3}{8}$ inch	350	4.5	3.5	61
FISH FILLETS 4 oz. COD	350	5	4.5	55
SHRIMP 12/14	350	5	3.5	66
CHICKEN 4-6 oz. serving	350	2.5	9	15

\*allows for handling time between loads.

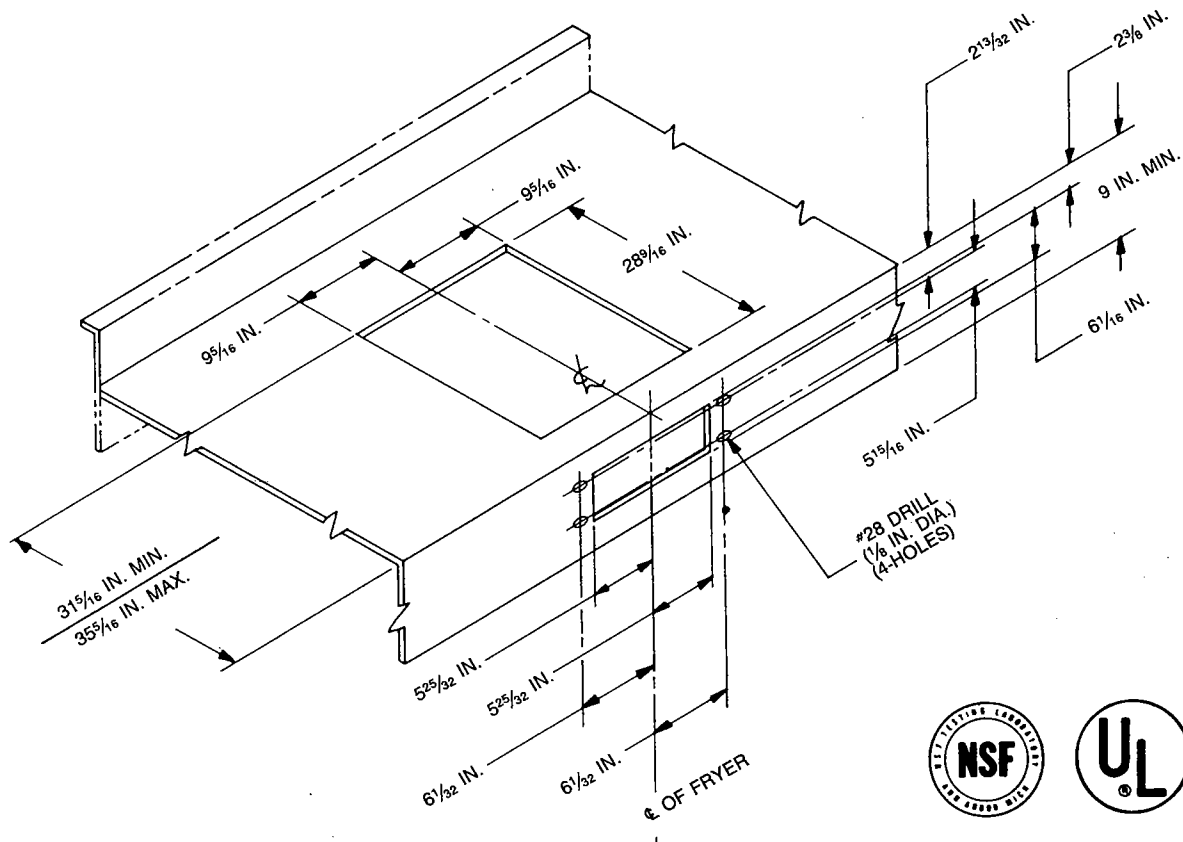


TABLE CUT-OUT DETAIL

# DK831 DROP-IN FRYER

## GENERAL DATA

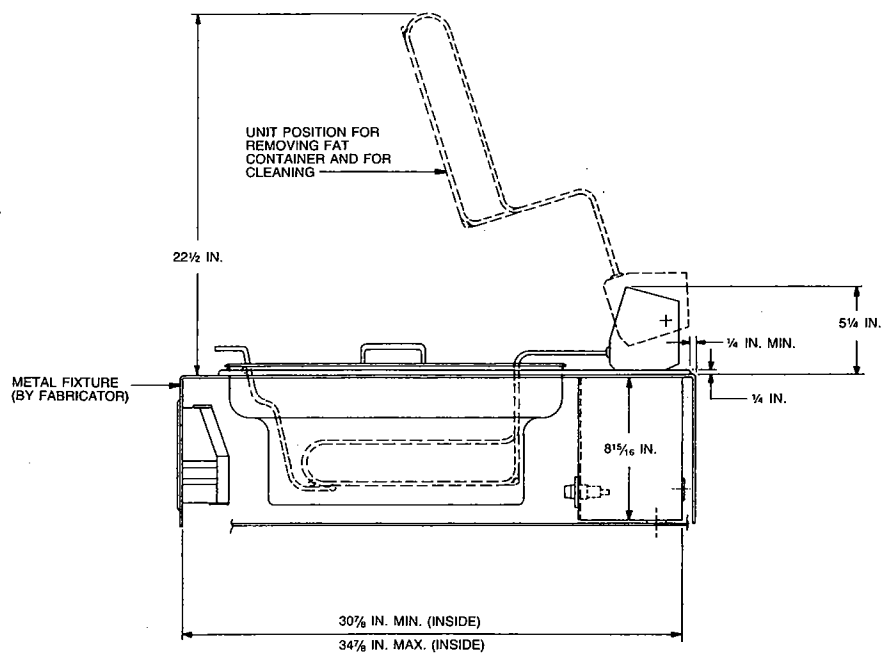
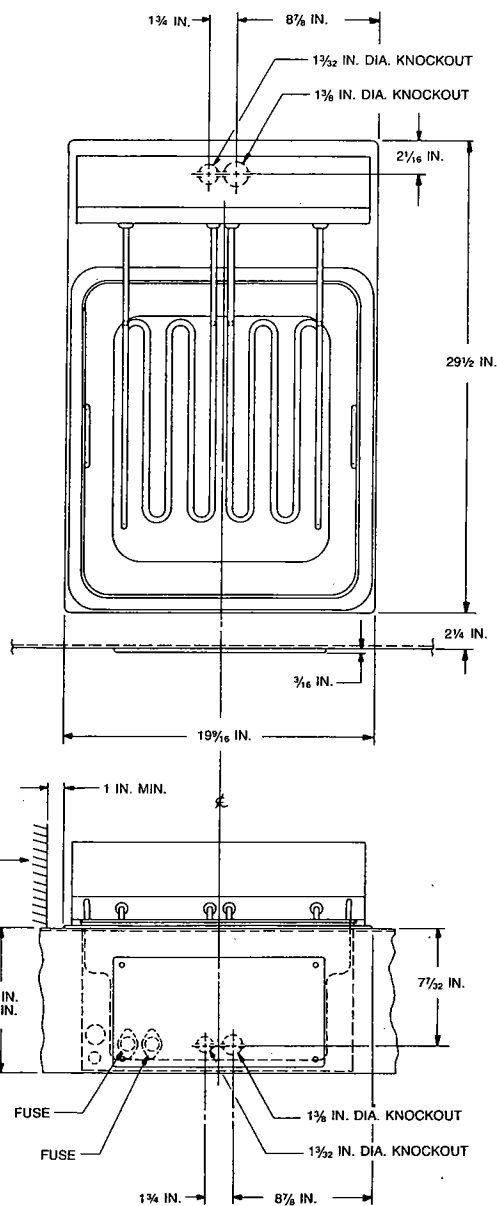
MODEL	SHORTENING CAPACITY	TIME TO PREHEAT TO 350F	ELECTRICAL DATA								OVERALL DIMENSIONS			SHORT. CONTAINERS	
			TOTAL KW	WATTS TO HOLD 350F	3-PHASE LOADING			NOMINAL AMPERES PER LINE WIRE			W	D	H (W/HEATING UNIT RAISED ABOVE TOP)	WIDTH (LESS 3½" FOAM AREA)	FRONT TO BACK (LESS 3½" FOAM AREA)
					KW PER PHASE			3-PHASE							
	L1-L2				L2-L3	L1-L3	120/208V AC	120/240V AC	480V AC						
DK831	LBS. 28	7 min.	11.4	770 W	5.7	0	5.7	47.6	41.1	20.6	19⅞	29½	22½	13½	15¾

Rated Voltages: 120/208, 120/240, or 480VAC, 3-phase, 60 Hz.

NOTE: 208- and 240-volt fryers are factory wired for connection to a four-wire power supply which also provides 120-volt supply that is necessary for the control circuit. Circuit flexibility allows installation to a three-wire power supply when a separate 120-volt supply is provided.

480-volt fryers are wired for connection to a three-wire, 480-volt power supply. In addition, a separate 120-volt power supply is required.

Regardless of fryer voltage or power supply, all fryers can be connected to a hood fire-extinguishing system.



# DK831 DROP-IN FRYER



**SPECIFICATIONS** Listed by National Sanitation Foundation. Recognized under Component Program of Underwriters Laboratories Inc.

**CONSTRUCTION:** Drop-in fryer designed for positioning into a fabricated metal counter (furnished by others). Mounting angles, front control panel, sealing gaskets (attached to underside of fryer top) and tightening nuts provided. One-piece, lift-out shortening container of cold-rolled, nickel-plated steel marked to indicate shortening level. Two large standard mesh baskets and crumb tray. Tubular stainless steel sheathed heating elements swing up and clean themselves pyrolytically in the raised position. Front and top are stain-resistant steel.

**CONTROLS:** Simplified solid-state electronic controls with integrated circuitry. All control switches and light-emitting diode displays are on front-mounted control panel. Modular construction includes plug-in potentiometers and control wiring board. POWER ON-OFF rocker switch turns on power to the fryer, causing POWER ON signal light to glow. MELT/FRY switch can be depressed directly into high-temperature FRY position for liquid shortening, or previously melted shortening. Or it can be depressed, first, into the

low-temperature MELT position for melting a solid block of shortening. While melting, the heating elements cycle ON and OFF for very short time cycles, keeping temperature well below the shortening smoke point. The HEATERS ON light flashes ON and OFF with the heating elements. After seeing that the shortening is melted, the operator must press the MELT/FRY switch to FRY.

Temperature dial has a range of 275-375°F. Easily front calibrated to maintain control temperature set point accuracy. A sensitive thermistor probe monitors shortening temperature and, together with the control, maintains a temperature variance of  $\pm 2^\circ\text{F}$  at sensor and  $\pm 5 - 7^\circ\text{F}$  at center of the shortening container.

Electronic diagnostics determine if a probe has failed and activates a PROBE FAILED light. Over-temperature protection includes a continuous monitoring of fryer operation and automatic electronic shutdown if the temperature exceeds 435°F. The hydraulic temperature-limiting thermostat can shut down the fryer. The OVER TEMP signal light signals if such conditions exist. Standard

internal POWER TURNOFF shuts off power to the fryer when activated by a vent hood's fire extinguisher when connected to it.

**ELECTRICAL:** 11.4 KW. See "Electrical Data" block for phase loading.

#### ACCESSORIES:

One duplicate 28-pound shortening container

Two standard mesh baskets

Step-down transformer from a 480-volt, 240-volt or 208-volt supply source to 120-volt power for the control circuit where a four-wire supply source or separate 120-volt power are not available.

#### WEIGHT: (Approximate)

Net	Shipping
70	90

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.



WORLD HEADQUARTERS  
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